

Package Menu Selector

Create the perfect menu for your guests, please choose 1 choice per course, any special dietary requirements will be catered for separately

Starter

Italian **Cured Ham**, St.Maure goat's cheese, figs, balsamic, rucola (GF)

Variety of garden **Tomatoes**, basil, 'burrata', aubergines (V, GF)

Traditional **Smoked Salmon**, 'classic garnish', buttered brown bread

Ceviche of local **Prawns**, salad of herbs, lemon, Maltese olive oil (GF)

Carnaroli risotto, roasted **Pumpkin**, 'guanciale', pumpkin seeds & oil, sage (GF)

Rabbit tortellini, crushed peas & marjoram, braising jus

Smoked Mackerel & saffron potato pave, squid ink mayonnaise, herb salad (GF)



Main Course

Local **Chicken** breast & leg croquette, parsnip puree, kale, jus gras

Local Pork belly, smoked ham hock 'choux farci', apple puree, onion gravy (GF)

Salmon fillet, spinach, clam chowder, samphire (GF)

Seabass, Aubergine caviar, fennel & tomatoes, prawn veloute (GF)

Twice baked Gruyere Soufflé, onion soubise, asparagus, lamb's lettuce (V)

Tart fine of tomatoes & goat's cheese, caramelised onions, salad of herbs (V)

***Rack of lamb**, parsley crust, salt baked celeriac, dauphinoise potato, olive jus

*Roasted **Beef** tenderloin, braised cheeks, smoked potato, 'bourguignon garni'



Dessert

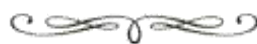
Raspberry & Hazelnut layered slice

Vahlrona chocolate marquis, hazelnut dacquoise, caramel sauce

Apple tart tatin, vanilla ice cream

'**Sherry trifle**', strawberry, lemon, rhubarb

Forest fruit Macaroon Tart, creme Anglaise



Tea or Coffee with a selection of Petit Fours

(V) Vegetarian, (GF) Gluten Free

(*) Available with a supplement of €10 per person

Should you wish to offer your guests an additional choice of main course there will be a supplement of a €3.50 per person

Semi Buffet Menu 1

Create the perfect menu for your guests, please choose 1 choice starter & dessert,
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Amuse bouche

Mushroom palmers (V)

Or

Tomato, basil, goat's cheese – Bruschetta (V)



Starters

Traditional Smoked Salmon, lemon, toast Melba

Or

Asparagus, 'burrata', Parma ham & rucola

Or

Risotto of butternut squash, comte & pumpkin seeds (V)



From the Buffet

Carved Ham, savoy cabbage with root vegetables, apple puree

'Coq-au-vin', butter-fried croutons

Grilled swordfish with calamari, caper dressing, confit tomatoes, fennel salad

Steamed new potatoes with preserved shallots (V)

Stuffed Courgettes with ratatouille (V)



Dessert

Cinnamon **Crème brûlée**, orange tuiés

Or

Chocolate Millefeuille

Or

Caramelised **lemon tart**, raspberry sorbet, raspberries



Coffee & Date fritter

(V) Vegetarian

(GF) Gluten Free

Should you wish to offer your guests an additional choice of starter there will be a supplement of a €3.50 per person

Semi Buffet Menu 2

Create the perfect menu for your guests, please choose 1 choice starter & dessert,
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Amuse bouche

Tomato, Anchovy, caper & raisin – Crostini

Or

Burrata, olive & orange, basil – Salad (V)



Starter

Salmon and prawn tortellini, prawn veloute, dill oil

Or

Pressed Terrine of chicken & ham hock, leeks, shitake mushrooms, tarragon mustard

Or

Celeriac Puree, sautéed mushrooms, rosemary brioche (V)



From the Buffet

Carved whole roast rib of local beef, parsnips, red wine sauce, wholegrain mustard

Chicken 'saltimbocca', sage & bacon, braised onions, wild rice

Grilled Seabass with fennel, tomatoes & olives, sauce vierge

Boulangier potatoes (V)

French beans (V)



Dessert

Apple, Raisin & Almond crumble compote, vanilla ice-cream

Or

Banana & Passionfruit delight

Or

Chocolate & Orange tart, chocolate mousse



Coffee & Date fritter

(V) Vegetarian

(GF) Gluten Free

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Little Darlings Menu

Please choose 1 choice per course

Starter

Vegetable Soup, brioche croutons

Chicken & avocado salad

Cooked & raw vegetable **'crudities'**

Mini Pasta with tomato sauce



Main Course

Seasonal fish, buttered new potatoes, garden peas

'Wiener Schnitzel', creamed potatoes, Sweetcorn

Gnocchi ricotta, tomato & basil

Breaded chicken breast, chips, Sweetcorn



Dessert

Fresh Fruits, Vanilla ice-cream

Mini **doughnuts**, chocolate sauce

Chocolate cake, strawberry ice- cream



Activity Pack



Package 1 also includes:

Half Bottle of Still or Sparkling Water

2 soft drinks